

MANOR COCKTAILS	
COCONUT & RASPBERRY DAIQUIRI	£12
Koko Kanu, framboise, cranberry, freeze-dried raspberries, Sūpāsawā , whites and coconut and raspberry gomme	
SUPER BERRY COOLER	£11.5
Raspberry gin, fraise de bois, framboise, crème de mûre, Sūpāsawā and lemonade	
PEAR & VANILLA COLLINS	£12
Xante pear cognac, apple cider, vanilla, Sūpāsawā, cinnamon and apple fan	
FLUFFED MARMALADE MARTINI	£11.5
Marmalade gin, orange, apricot, Aperol, marmalade reduction, gomme, Sūpāsawā and whites	
RHUBARB & CUSTARD SOUR	£12
Rhubarb gin, custard and vanilla liqueur, Sūpāsawā, caramel, rhubarb and custard wash	
STRAWBERRY LYCHEE MARGARITA	£12
Blanco tequila, orange and lychee liqueur, strawberry gomme, lime and rock salt	

SPRITZES | ALL £11

CLASSIC APEROL SPRITZ	
Aperol, Prosecco and soda	
RASPBERRY & ELDERFLOWER SPRITZ	
Framboise, St Germain elderflower liqueur, Prosecco and soda	
HUGO SPRITZ	
St Germain elderflower liqueur, cucumber, Prosecco, mint and soda	
SUPER BERRY SPRITZ	
Super berry, Prosecco and soda	
SARTI SPRITZ	
Sarti aperitif, grapefruit, Prosecco and soda	

MOCKTAILS | ALL £9

MANGO & GINGER COOLER	
Spiced 0.0% gin, mango, ginger beer and lime	
BOTIVIO & TONIC	
Botivio botanical aperitif, Indian tonic water and orange	
HUGO ZERO	
Elderflower, 0.0% sparkling Chardonnay, mint, cucumber and soda	
APER-NO SPRITZ	
Italian spritz, 0.0% sparkling Chardonnay and soda	

Don't see your favourite?
Please ask your server for our full drinks menu for our complete selection including wines, cocktails and soft drinks.



AFTERNOON TEA
AT THE MANOR

Including a selection of finger sandwiches, freshly-baked scones and homemade sweet treats

Available Monday-Saturday from 12pm to 3pm
(advanced booking required)
£26 per person

Please ask your server to see the menu

ALL DAY MENU SERVED FROM 12 NOON		
NIBBLES		FLATBREADS
MARINATED NOCELLARA OLIVES (vg) (gfo) £5.5	SALT & PEPPER RIBS £7.95 plum sauce, spring onion and chilli (gfo)	GARLIC, PARSLEY BUTTER & SALT FLAKE (v) (vgo) £6.95 with mozzarella £7.95
TRUFFLED MUSHROOM ARANCINI £6.5	SMOKED CHILLI & ROASTED RED PEPPER HUMMUS £6.95 with stone-baked flatbread (vg) (gfo)	CHICKEN, AVOCADO & SMOKED BACON £8.5 with chipotle dressing
pink peppercorn mayonnaise (v) (gfo)		SPICED HUMMUS & ROQUITO PEPPERS £7.95 feta cheese and rocket leaf (v) (vgo)
KOREAN-FRIED CAULIFLOWER £7.5	SPICED CHICKEN TACOS £7.5 chilli and coriander salsa and citrus dressing	GOAT'S CHEESE & CARAMELISED ONION £7.95 sun-blushed tomatoes and spinach (v)
gochujang sauce and toasted sesame seeds (vg) (gfo)		
STARTERS		
SPICED CAULIFLOWER SOUP £7.5	KING PRAWN & CRAYFISH SALAD £12.5	BUTTERNUT SQUASH & BLACKSTICKS BLUE CHEESE TART £9.95
cauliflower bhaji, pomegranate, coconut soy yoghurt, coriander and warm onion seed loaf (v) (vgo) (gfo)	Marie Rose sauce, cured tomatoes and soused cucumber (gfo)	pickled pear, frosted walnuts and butternut squash tuile (v)
CRISPY CALAMARI £10.95	CHICKEN LIVER PARFAIT £9.5	HAM HOCK & BOURNE'S OAK SMOKED CHESHIRE TERRINE £9.5
with lemon aioli (gfo)	pineapple chutney and toasted sourdough (gfo)	Mrs Darlington's piccalilli, sea salt and thyme croutes (gfo)
TWICE-BAKED BLACK BOB CHEDDAR CHEESE SOUFFLÉ £9.95	BEEF CARPACCIO £13.5	SALMON & PRAWN FISHCAKES £10.5
Black Bob cheese sauce, nasturtium, apple and walnut (v)	peppered beef fillet, black truffle and pink peppercorn dressing, shaved Gran Moravia and rocket leaf (gfo)	French peas, Hollandaise sauce and smoked bacon (gfo)
MANOR CLASSICS		
FISH & CHIPS	HARISSA-MARINATED CHICKEN BURGER £17.95	STEAK, ALE & MUSHROOM PIE £19.95
battered haddock, mushy peas, thick-cut chips and tartar sauce (gfo)	brioche bun, gem lettuce, burger sauce, pickles and skin-on fries (gfo)	crushed peas, red wine jus and your choice of hand-cut chips or champ mashed potatoes
Large £18.95 Small £15.95	CHICKEN, HAM & LEEK POT PIE £19.95	CLASSIC FISH PIE £21.5
THE MANOR STEAK BURGER £18.5	cheese and chive sauce, puff pastry lid, buttered garden peas and hand-cut chips	salmon, smoked cod and king prawns, Black Bob cheddar cheese mash and buttered garden peas (gfo)
brioche bun, streaky bacon, burger sauce, Monterey Jack cheese, gem lettuce, beef tomato and skin-on fries	KERALA BUTTER CHICKEN CURRY £21.5	WILD MUSHROOM TAGLIATELLE £18.95
TRADITIONAL SCOUSE £21.00	pilau rice, crispy fried onions, flatbread and mango chutney (gfo)	parsley, white truffle oil and Gran Moravia (v) (vgo)
slow-cooked lamb, potatoes, carrots and onions, pickled beetroot, haggis fritters and mini onion loaf		
MAIN COURSES		
TRIO OF PORK £21.95	VENISON HAUNCH £24.95	OVEN-ROASTED SALMON SUPREME £21.95
smoked belly, rosemary and garlic marinated tenderloin, black pudding and pork cheek fritter, green apple, bacon and onion rösti, cider, sage and mustard sauce	celeriac and potato pressing, celeriac purée, sautéed Savoy cabbage, pickled blackberries and cocoa oil (gfo)	chorizo, chickpea and cannellini bean stew, sun-dried tomatoes and crispy potatoes (gfo)
ROASTED MONKFISH £24.95	COQAU VIN £21.95	SAGE & ONION GNOCCHI £19.95
lemongrass and coconut curry sauce, crispy polenta, fine beans and Gran Moravia wafer (gfo)	dauphinoise potatoes, pearl onions, smoked bacon lardons, button mushrooms with red wine and thyme gravy (gfo)	butternut squash purée, feta crumb, pumpkin seed cracker (v) (vgo) (gfo)
A LA PLANCHA		
We source British and Irish beef from only the best selected farms, harvesting traditional and continental cross breeds.		
100Z RIBEYE (gfo) £34.95		
8oz FILLET (gfo) £38.95		
100Z MUSTARD-GLAZED BACON CHOP (gfo) £19.95		
with pineapple salsa		
Our grill items are served with hand-cut chips, roasted vine tomatoes and marinated Portobello mushrooms		
SAUCES ALL £3.95 (gfo)		
Peppercorn Blue cheese Béarnaise Red wine jus		
WOODSTONE OVEN-FIRED PIZZAS		
MARGHERITA £13.95		
tomato ragu, mozzarella and torn basil (v)		
DIAVOLO £17.5		
tomato ragu, mozzarella, 'Nduja sausage, pepperoni, roquito peppers and jalapeños		
PADANA £15.5		
tomato ragu, goat's cheese, mozzarella, caramelised onion, baby spinach and sun-blushed tomato (v)		
PEPPERONI £16.5		
tomato ragu, mozzarella and pepperoni		
BBQ CHICKEN £15.5		
barbeque sauce, chicken, mozzarella, sweetcorn and red onion		
QUATTRO FORMAGGI £15.5		
tomato ragu, mozzarella, gorgonzola, Gran Moravia and glazed goat's cheese (v)		

SANDWICHES

(Served Monday-Saturday 12pm-5pm)	
All sandwiches are served with house salad and crisps	
BBQ PULLED PORK CIABATTA	£14.95
smoky BBQ sauce, gherkins and coleslaw	
OPEN PRAWN & CRAYFISH SANDWICH	£13.95
Marie Rose sauce, soused cucumber and lemon served on sourdough bread (gfo)	
GOAT'S CHEESEE & HONEY-GLAZED BEETROOT BRUSCHETTA	£11.95
sun-dried tomatoes and spinach on toasted sourdough (v) (vgoa) (gfo)	
ROASTED CHICKEN & AVOCADO SANDWICH	£12.95
rocket leaf, lemon mayonnaise and toasted pine nuts on baked ciabatta (gfo)	

SALADS

CLASSIC CAESAR SALAD	£13.5
gem lettuce, crispy bacon, anchovies, croutons, Gran Moravia and Caesar dressing (gfo)	
Add chicken (gfo) £4.95	
CRISPY CHILLI BEEF SALAD	£17.95
shredded Chinese leaf, carrot ribbons, spring onion, chilli, soy and lime dressing and fresh coriander (gfo)	
GRILLED GOAT'S CHEESE SALAD	£15.5
roasted heritage beetroots, sumac, pistachios, pickled pear, rocket leaf and sesame seed cracker (v) (gfo)	

ON THE SIDE £3.5 unless otherwise stated

HAND-CUT CHIPS	
with Maldon sea salt (vg) (gfo)	
SKIN-ON FRIES	
with Maldon sea salt (vg) (gfo)	
MANOR HOUSE SALAD	
with French dressing (v) (gfo)	
DRESSED FINE BEANS £6	
with crispy corn and pickled shallots (vg) (gfo)	
CREAMED POTATO	
with crispy onions (v) (gfo)	

(v) vegetarian (vg) vegan (vgo) vegan option available (gfo) gluten free option available

ALLERGIES & DIETARY REQUIREMENTS

Our menu is freshly prepared in a kitchen where nuts, gluten and other allergens are present. Whilst we take every precaution to mitigate cross-contamination, **we cannot guarantee the total absence of allergens in our dishes at any time.** If you have a special dietary requirement or allergy, please notify a member of our team and we will endeavour to cater to your needs, even if you have dined with us before. This ensures that our team can accommodate your needs safely and accurately.

The Tip Jar

We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.

